

CLEAN: What techniques for hand sanitation are associated with favorable food safety outcomes? (DGAC 2010)

Conclusion


Strong, clear and consistent evidence shows that hand washing with plain soap for 20 to 30 seconds followed by proper hand drying is an effective hand hygiene technique for preventing cross-contamination during food preparation. Strong, clear and consistent evidence shows that alcohol-based, rinse-free hand sanitizers are an adequate alternative when proper hand washing with plain soap is not possible.

Grade: Strong

Overall strength of the available supporting evidence: Strong; Moderate; Limited; Expert Opinion Only; Grade not assignable For additional information regarding how to interpret grades [click here](#).

Evidence Summaries

What is the evidence that supports this conclusion? For more information, click on the Evidence Summary link below.

 [CLEAN: What techniques for hand sanitation are associated with favorable food safety outcomes?](#)

Search Plan and Results

What were the search parameters and selection criteria used to identify literature to answer this question? For more information, click on the Search Plan and Results link below.

[Hand Sanitation/Risky Foods/Washing Produce](#)